

EVENTS OF INTEREST
IN SOCIAL CIRCLES

WOMAN AND THE HOME

DOMESTIC HELPS AND
AIDS TO HOUSEWIVES

TODAY'S POEM

SOMEWHERE IN FRANCE

"Somewhere in France!" Once only
pleasant dreams
These words could bring—dreams
of fair, cloudless skies.
At stately hills where ancient tur-
rises rise,
Of terraced vineyards, rich with pur-
ple gleams,
Above these rose grand cathedrals,
which the years
Have linked with names age old,
but honored still;
Thither went pilgrims, with their
hearts a-thrill,
Moved by great memories to prayers
and tears.

But now, whenever these few words
are said,
Swift comes a vision of embattled
men,
Of crashing cannon, of fair fields dy-
ed red,
Of ruined homes, where none may
live again,
Of war and flame in deadly, fiendish
dances,
O God, protect those now "Somewhere
in France!"
—Minnie M. Lowater, in The New
York Sun.

OLD "AMERICA"
STILL FLOATS

It was sixty-five years ago today,
August 22, 1851, that the schooner
America showed her heels to fifteen
British craft in a race around the Isle
of Wight, and thus captured the blue
ribbon trophy of yachting which has
ever since remained on this side of the
Atlantic. The old America is still
afloat, and is the oldest craft listed in
Lloyd's Register of American Yachts
for 1916. After winning the Ameri-
can Cup the schooner was sold to Lord
Baltimore, who cruised her in the
Mediterranean. Later she was sold to
Lord Pemberton, and then passed to
another Englishman, who raced her
successfully a number of times. After
a trip to the West Indies and back,
the America again crossed the Atlantic
and was used as a Confederate block-
ade runner. She was sunk by a Fed-
eral gunboat in the St. Johns river,
but was raised after five years, and
became a practice ship for the An-
napolis cadets. About forty years ago
the government sold her to Gen. B. F.
Butler, and ever since the historic old
craft has been a treasured possession
of the Butler family.

William Richmond of New York,
was drowned in the Harlem Mere in
Central Park.

JOHN RECK & SON
FLOWER PHONE
BARNUM 7200 and 7201.

Early & Practical
Home Dress Making
Lessons

Prepared Specially for This Newspaper
By Pictorial Review

For The First Cool Days



If you are planning your wardrobe
for early fall, be sure to get
this one-piece frock of dark blue
sage. It expresses the last word in
semi-fitting costumes.

Where can a more stunning one-
piece frock be found than this ad-
vanced Autumn model in dark blue
sage? The costume is made with
semi-fitted waistline and has an un-
derbody finished at the neck with a
cape collar. The front of the under-
body is faced to form a chemise.

Pictorial Review Costume No. 15
50 cents.

These Home Dressmaking articles are prepared especially
for this newspaper from the very latest styles by The Pictorial
Review.

This Regal Coat
For Early Autumn

A LA MILITAIRE

Cut of navy velours, this handsome
coat, with its long capelike back, is
further beautified by four rows of gold
braids. The collar and flowing cuffs
are faced with cardinal broadcloth,
and huge gold buttons pick out the
cuffs and upstanding collar.

THE PROOF OF THE PUDDING IS
IN THE EATING.

What the sick want is to get well.
They do not care whether they are
cured by the most scientific physician
or the most unlearned neighbor—
they don't care how they are cured,
if only they get well.

For forty years women suffering
from female ills have been taking
Lydia E. Pinkham's Vegetable Com-
pound and have been getting well;
and because they have got well, that
great medicine continues to have a
sale equalled by that of few propie-
tary preparations.—Adv.

Shanghai now has a parcel post.

LAURA JEAN LIBBY'S DAILY TALKS ON

HEART TOPICS

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GUARDING THEIR
TREASURES TOO CLOSELY

"Stone walls do not a prison make,
Nor iron bars a cage.
Minds innocent and quiet take
That for a hermitage."

Lately, an amusing event happened.
My neighbor, who would not let her
boy and girl out of her sight day or
night lest ill might befall them, re-
ceived a letter asking that her chil-
dren join a party of little ones who
were to spend their summer in camp
under the supervision of a pastor and
his good wife.

The neighbor fairly gasped. What!
Her youngsters sleep out of doors on
a hard bed, lightly covered, coarsely
clad and fed! They had never known
anything save the downiest of couches,
cakes, with maple to wait upon them
hand and foot, petted and guarded like
priceless treasures! No, indeed!

Of course the lad pleaded hard to
go, and his little sister joined lustily
in his entreaties, but to no avail.
Hardships were not for her children,
she declared.

She took them, instead, to a fash-
ionable mid-season hotel, engaging a
maid to accompany them. Children
were not permitted to use the main
dining room, a dining room of their
own being furnished for them. The high-spirited
lad, who had always been accus-
tomed to having his own way, found
that there were other lads who insisted
that they had quite as many rights
as he had. He should not have a lump
of sugar in his milk if they were re-
fused the sweet, nor should he have
the biggest orange or largest slice of
cake. A pitched battle with spoons
ensued and mother's treasure was led
to her with a discolored eye and torn
collar. The maids had been chatting,
paying little or no attention to their
charges, or it would not have hap-
pened.

The lad's meals were served in his
after that. His sister also was denied
the privilege of eating in the chil-
dren's dining room with her little girl
friends. Even the children's large play
grounds they were not allowed to en-
ter to take part in the sports—"test
something should happen to them."
The boy fell ill from being cooped up
in one room, with lack of air and ex-
ercise. The girl came within an ace
of breaking her neck, leaning over the
window ledge to watch the happy
romping children roll their hoops in
the court yard many stories below.
Both children contracted heavy colds
and were worse at home ill.

The good doctor who was called in
decided the root of the trouble with
both was pampering, straightway de-
claring if they progressed favorably
by June they must go camping for the
rest of the season to get back health
and strength. The girl came in a
little hard, but the children would
never know it, for their hours would
be spent in the open. The food would
be plain, but health giving and ap-
petizing. Their companions would be
contented, and a competent person
would be ever in attendance to see
that their hearts were kept light and
pleasure reigned.

Even in early childhood a mother
should not be averse to allowing her
treasures to pass into the hands of
capable persons for a few weeks of
health-giving camp life. Being away
from pampering parents gives them
the opportunity to learn the rights of
their companions and to respect them.
Those who guard treasures too closely
often regret it in after years.

MISS LIBBEY'S REPLIES
TO YOUR LETTERS

Miss Libbey's answers to your
letters. Correct name and ad-
dress must be given to in-
sure attention. Initials printed.
Write short letters on one side
of paper only. Use ink. Per-
sonal letters cannot be answered.
Address Miss Laura Jean
Libbey, No. 946 President St.,
Brooklyn, N. Y.

HAD THEIR FIRST QUARREL.

E. L. P. writes: "I am a nice girl of
17. For a year was pleased with the
company of a young man. He is very
fond of dances. I heartily dislike
them. One afternoon met a young
man I kept company with two years
before. He invited me to a show. I
accepted. Other saw me with him.
We had our first quarrel. Friends
told they often saw him with another.
If they happen in same dance set he
only dances with her. Am uncertain
about this. I love him. Friends do
also. Please advise whether I appeal
to him devotedly. Will he stop going
with the other girl?"

HEART APPEAL
SEEMS UNCERTAIN

H. B. states: "Backward is my
much-cared-for beau ideal. He never
takes it on himself to ask me to go
any place. I sit in the house for want
of company. He has been the escort
of several girls since leaving me. Goes
with no girl steadily. I like him sin-
cerely. It grieves me to see him with
others. Does he still care for me?
Will he come back, having left me? I
care for none other. Am I to just
wait patiently for his coming?"

Better success will be yours in fu-
ture if, while you are so in-
dependent. Go about happily with
girl chums or sisters, instead of giv-
ing way to depression. Keep up

heart, being bright and pleasant, is
the best and only way to win love
back and count on happiness and no
partings.

WON'T TALK OF GETTING
MARRIED TO HER

D. M. inquires: "Will you please
aid me as you do others? Boy I have
gone with, of 18 past, cares for me.
Wanted me to marry him. I asked
time to wait until I decided. He con-
sented. Lately he's cold; never speaks
to me when we're in a crowd. Alone,
he talks to me as a friend. Never
says why he left or whom he meets.
Nor is he all enthusiasm or expecting
to get married. Kindly tell why."
It is a case of true love not running
smooth. If he continues cold, it's best
to get another worthier.

LITTLE BENNY'S
NOTEBOOK

(By Lee Page)

Me and pop was wawking along, me
tawling and asking questions and pop
lissenin' and answerin' won he felt like
it, and we came to a man leenin'
against a telegraph pole and bendin'
over making ferse poles and goin',
O. O. O.

O. pop, look at him, I sed.
I am looking at him, sed pop. Im
also lissenin' to him, Im glad I con-
tributed to the Red Crows fund this
year, it makes me feel las the I mite
be of some use to him.
And he went up to the man, sayin',
Wat seems to be the main trouble, old
man. Wich the man jest kepp on
bendin' himself up and goin', O. O. O.,
and pop sed, Brace up, old fellow, is
there anything I can do for you, ware
does it hurt most?

O. O. O. sed the man making a
fearse face.
Dont look at me like that, Im your
friend, sed pop, come on, now, tell me
all about it.

O. O. O. sed the man making the
fearsest face yet.
Let me take you home are you mar-
ried? sed pop.

O. O. O. no, im no married. Ive got a
terrific stummick ache, that wat
makes me look this way, sed the man.
And he started to laff at himself, and
then he bent all up agen, sayin',
O. O. O.

REFUSE TO LET WIFE
HIRE HER HUSBAND

Wentworth, N. C., Aug. 22.—J. W.
Slaughter, recently convicted of kill-
ing Thomas Weaver, was yesterday
hired out by the Rockingham com-
missioners in accordance with the
jury's findings for a term of two
years to A. L. Finch, a tobacco plant-
er. Slaughter, who was former chief
of police of Draper, at once left with
his new employer, who will pay the
county the sum of \$435 bore the
prison term comes to an end.

The commissioners took most of
the day to reach a decision. Mrs.
Slaughter had put in a bid for her
husband also, but the board finally
decided to reject her offer because
if they accepted it, Slaughter would
be living at home while actually un-
dergoing the penalty imposed.

It being proposed that the govern-
ment appropriate \$200,000 for the
West Virginia flood sufferers, Congress
should not forget to spend \$200,000-
000 for the people who are suffering
from the damage to the crops.

Instant Hair Stain
Better Than Slow
"Restorers"

Some folks would have you believe
that they have dis-
covered some mar-
velous combination
that will "re-
store" the color to
gray, streaked
or faded
hair, without
staining it.
A sample and a booklet will be sent
upon request of 10c. Mention shade desired.
All of the leading drug stores sell
"Brownatone." Two sizes, 25c and
\$1.00.
Inset on "Brownatone" at your
hair-dresser's.
Prepared by The Kenton Pharmacal
Co., 440 E. Pike St., Covington, Ky.
Sold by Baker Drug Stores and other
leading dealers.

Tons Upon Tons of Fruit Perish
—You Pay for Every Ounce

Each year we let millions of bushels of fruit
go to waste. You share the cost of this waste
by buying high-priced food to take its place.
Farsighted newspapers strongly urge you to
can fruit in quantity. The Government also
asks you to help save the fruit.

Home canning is not hard work, measured by
the money saved. Fruit is healthful—takes the
place of expensive dishes, and provides variety
in menus. Canning fruit to sell is an easy way
to make extra money. In preserving, use

Domino
Granulated Sugar

It is all cane, quick dissolv-
ing and of highest sweet-
ening power. Kept clean
by 2 and 5 pound car-
tons and 5, 10, 25 and 50
pound non-sifting bags
packed at the refinery.

Ask for it by name



CORNER FOR COOKS

Chicken Salad No. 1.

With each pint of chicken use a
cup of celery cut in small dice. The
meat of boiled or roast chicken should
be freed from skin and fat, cut in
small pieces, mixed well with the ce-
lery and a small quantity of French
dressing. If the salad is to be served
from a large dish garnish the sides
with white lettuce leaves or the tops
of the celery stalks, put the salad on
lightly as possible in the center of
the dish, pour over it mayonnaise
dressing and garnish with the grated
yolk of a hard boiled egg or rings
and diamonds cut from the hard boiled
whites of the egg. If the salad is
to be served individually make nests
of small lettuce leaves, and after the
salad has been put into these treat
with dressing and garnish in the same
way as the large salad dish.

Chicken Salad With Cucumbers.

It is by no means always necessary
to have celery for chicken salad, as
other vegetables more available in
summer give it an excellent and novel
flavor. Crisp, fresh cucumbers, for
instance, combine well with the
chicken, and French peas added make
it very attractive. Use two large cu-
cumbers and one can of peas to every
quart of chicken. Have vegetables,
meat or chicken and mayonnaise all
very cold before mixing and serving.

Sweetbread Salad.

Soak a pair of sweetbreads in cold
water (salted) for three-quarters of
an hour, then cook until tender in
boiling water containing a teaspoon of
vinegar and a half teaspoon of salt.
After taking from the fire, drop a
minute into cold water to harden; cut
out the pipes, and cut the bread into
small pieces. Set away in the refrig-
erator, and when it is time to serve
mix the breads with two cucumbers
thinly sliced; lay in a bed of lettuce
leaves and dress with mayonnaise.

Lobster Salad.

Cut the meat of a good-sized lob-
ster into half-inch dice, saving out
the coral mix with two leaves of let-
tuce broken into small pieces and one-
half a cup of mayonnaise dressing.
Place the inside bleached lettuce
leaves around the edge of the salad
dish, or use them for cups or nests,
put in the lobster, and cover with
mayonnaise dressing, using the coral
cut in small pieces and the small
claws for a garnish.

Oyster Salad.

Bring to a boil one pint of oysters,
drain them from the liquor, and when
cold mix with two stalks of celery, cut
into fine pieces. Place on a bed of
lettuce leaves or water cress, and
serve with mayonnaise dressing.

Salmon Salad.

Remove the bones, skin and oil
from canned or cold boiled salmon.
Cut into small pieces, taking care not
to make it mushy, lay it on a bed of
lettuce leaves and pour over it may-
onnaise dressing.

Sardine Salad.

For one large box of sardines take
six hard boiled eggs, drain off the oil
from the fish, remove the backbone,
tail and skin and mix thoroughly with
the eggs, minced fine, season with
pepper and salt. Serve plain, with
vinegar, or lemon pulp, or with may-
onnaise dressing, or on crisp lettuce
leaves.

JOHN RECK & SON
FLOWER PHONE
BARNUM 7200 and 7201.

THE NAPKIN
OF CENTURIES

Like everything else worth having, it
would seem, the price of napkins is an-
nounced to be going up. Which im-
mediately brings up the question, Are
Napkins Necessary to Even the Polit-
est Table?

As a matter of history, napkins were
of even more importance in ancient
and mediaeval times than at present.
As forks did not come into general use
until the seventeenth century, it was
kindred for the hard-working hus-
band to have something on which to
wipe themselves. The Roman patri-
cian and the mediaeval lord were
always lavish with table linen. The
Augustan fashionables, for instance,
made the fancy scallops of their hand
towels a matter of pride. Kleptoman-
iac guests had much to tempt them.
Hemogenes, we are told, was so well
known for his proclivities that when
he arrived at a banquet his host had
wisely gathered away the napkins be-
fore even the first course was served.
Whereupon Hemogenes revenged him-
self by running off with the whole ta-
blecloth.

The English have always, from An-
glo-Saxon days, been great sticklers
for napkins. At mediaeval banquets
cups of water, basins and napkins
were set before each guest at the end
of each course. It was only after the
invention of the fork that this nice
particularity became unnecessary. Ben
Jonson celebrates the release from lin-
en when he speaks of

"the laudable use of forks
in Italy
To the sparing of napkins."

Forks, too, had not been long in use
before they began to be fished from
the table of the hostesses. While at-
tending a Guildhall banquet in the
reign of Charles II. Samuel Pepys not-
ed this: "Many were the tables, but
none in the hall but the Mayor's and
the Lords of the Privy Council that
had napkins or knives, which was very
strange."

Even such napkins as did appear
upon tables in those days showed by
their fantastic and complicated fold-
ing that they were put there for adorn-
ment rather than for use. Giles Rose,
who was the favorite chef of Charles
II., in his "Perfect School of Instruc-
tions for Officers of the Mouth" (1682)
gives instructions for folding dinner
napkins into as many as twenty-six
different forms. There is a "double
melon," a "hen and chickens," a "pig-
on upon her nest in a basket," a
"dog with a collar about his neck,"
two capons in a pie, and other
designs of folding more amazing even
than these. Naturally the guests were
not supposed to undo works of art so
elaborately gotten up.

At the close of the eighteenth cen-
tury the napkin was seldom used or
seen by the more modish epicures; it
disappeared from the table a la mode.
In George III's time its substitute
designs of folding more amazing even
than these. Naturally the guests were
not supposed to undo works of art so
elaborately gotten up.

Political rallies cost more money
than political advertising in the news-
papers, and the rallies are highly
successful in persuading the voters to
do just what they intended to all
along.

Signs of the Safety First movement
can be seen now in the care with
which the girls arrange heavy awn-
ings to make their porches shady af-
ter dark.

SOPHIE TRICOUPIS
UNCROWNED QUEEN
OF GREECE IS DEAD

Sister of Great Greek States-
man Lived Four Score
Years.

Athens, Greece, Aug. 22.—Sophie
Tricoupi, one of the most remarkable
women of modern Greece, is dead.
She had been termed "The Uncrowned
Queen of Greece," an appellation fully
warranted by the facts, for it is
doubtful even the Empress Eugenie
ever exercised so much direct control
over the destinies of France as this
woman did over the fate of modern
Greece.

She was a daughter of Spyridon
Tricoupi, the first premier of free
Greece, and the sister of Harilaos Tri-
coupi, who during the last quarter of
the nineteenth century completely
dominated Greek politics. As a child
she made the acquaintance of Lord
Byron who was a familiar friend in
her father's house and it was her father
who pronounced the funeral ad-
dress upon the coffin of the English
poet. Her youth was passed in Lon-
don, where her father was Greek
Minister, but on the entry of her
brother into the political arena, she
returned to Athens and took up her
place at his side. Not did she ever
leave him, remaining unmarried, she
devoted her entire time to aiding him
in his political work and in looking
after his personal comfort.

A woman of striking appearance,
she was the more conspicuous by the
fact that she never changed her ad-
dress, living in the same house from
the death of her father in 1873. She re-
tained even the early Victorian fash-
ion of doing her hair and in her later
years resembled nothing so much as a
daguerreotype come to life. The
house which she and her brother oc-
cupied was a very small one but in
spite of that, some of the most dis-
tinguished political figures of the nine-
teenth century passed through its
drawing room. The present emperor
of Russia, Edward VII., and Queen
Alexandra of England, King Christian
IX., of Denmark were only a few of
those who were the guests of this re-
markable woman.

But her relations with the distin-
guished visitors to Greece were wholly
political. She had no social ambi-
tions and the ordinary balls and social
gatherings of Athens never saw her.
She was not only the inspiration but
the active co-worker of her brother,
and knew quite as much about poli-
tics as did he and it was frequently
to "Madam Sophie" as she was called
that those who had some political
proposal to make addressed them-
selves rather than to the Minister him-
self. With the death of her brother,
however, she ceased all political ac-
tivity and retired to a secluded life
which she permitted nothing to dis-
turb. She was over eighty years old
when she died.

Appendicitis was the cause of her
death, on July 26. Her body was in-
terred in the vault beside that of her
distinguished brother, she being clad
only in a shroud. According to her
wishes there was not even a coffin,
and no one was present at the funeral
save the members of her immediate
family.

According to many automobile
drivers, accidents will happen as long
as the railroad trains refuse to stop
when the motors blow their horns.

JOHN RECK & SON
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